

r e b a r

SUSHI MENU

TO START & SHARE

Edamame / 10

sea salt & togerashi chili

House Made Silken Tofu / 14

salmon roe & dashi

Vegetable Tempura / 16

mix of lightly fried
seasonal vegetables
add shrimp tempura 7

Beef Negemaki / 21

filet of beef, soy & scallions

SOUPS

Miso Soup / 12

tofu, honshemeji
mushrooms & seaweed

Chicken Ramen / 26

bamboo shoots, glazed
chicken, soft chicken egg
& scallion

SASHIMI OR NIGIRI

2 pieces per order

| | |
|-----------------------|----|
| King Salmon | 12 |
| Hamachi (Yellow Tail) | 12 |
| Scallop | 14 |
| Blue Fin Tuna | 16 |
| Blue Fin Toro | 20 |
| Uni | 22 |

TRADITIONAL MAKI ROLLS

| | |
|------------------------|----|
| Tempura Sweet Potato | 10 |
| Asparagus & Avocado | 14 |
| Spicy Salmon | 17 |
| Yellow Tail & Scallion | 18 |

SPECIAL MAKI

Rebar Roll / 26

shrimp tempura, avocado, bbq eel,
tobiko

River Walk / 25

tempura soft shell crab, mango,
cucumber, avocado, wasabi aioli

Magnificent Mile / 27

blue fin tuna, yellow tail,
king salmon, avocado, cucumber

Tuna Bomb / 24

spicy blue fin tuna tartare,
avocado, soy puff, ginger soy

DESSERTS

Watermelon Mochi / 12

watermelon ice cream, mint,
flourless sponge

Japanese Cotton Cheesecake / 12

sour cherries

Rice Milk Panna Cotta / 12

sushi rice, chocolate

Items served raw or partially cooked, or contain raw or partially cooked ingredients. More information available upon request.